

PETERSON WINERY

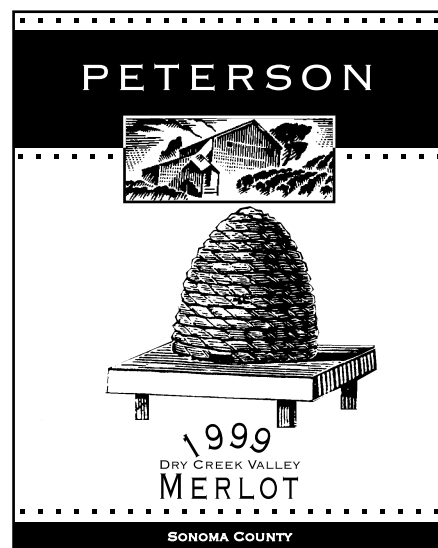


1999 MERLOT

DRY CREEK VALLEY

Technical Data:

Composition:	95% Merlot 3% Cabernet Franc 2% Petit Verdot 64% Bradford Mountain/36% Norton Ranch
Appellation:	Dry Creek Valley, Sonoma County
Harvest Dates:	Sept. 21 and Oct. 8, 1999
Alcohol:	13.8%
pH:	3.67
TA:	0.63g/100ml
Barrel Aging:	20 months
Type of Oak:	20% new French oak 80% 1-3 yr-old French oak
Bottling Date:	June 19, 2001
Production:	450 cases (750 ml) / 100 cases (375 ml)
Release Date:	October 2001



Tasting Notes:

Once again, the presence of Bradford Mountain fruit enhances the complexity, structure and intense concentration of flavors in this wine. The aromas of cherries and chocolate with a touch of dusty tannins lead to a rich delicacy of flavors. A velvety smooth mouthfeel, layers of ripe cherries, dark chocolate, and the sweet richness of toasty oak along with hints of cedar, tobacco and eucalyptus precede a luscious, lingering finish.

Vineyards:

Norton Ranch Estate

The Norton Ranch Estate vineyard sits a little above the valley floor on the benchland of Dry Creek Valley. The soil at Norton Ranch has a larger percentage of clay and gravel resulting in lower yields of intensely flavored and balanced fruit.

Bradford Mountain Estate

Bradford Mountain Estate Vineyard, on the western edge of Dry Creek Valley, is 32 acres on the very top of the mountain (elevation 1000 feet) planted in the 1980s. Great pains were taken to search for the proper varietals and clones to plant in the mineral-rich mountain soil. Well-drained, red-clay soil, combined with sunny days and cool nights produce small, intensely flavored grapes with a higher acidity and a lower pH than valley fruit. These grapes are picked at a higher sugar to achieve the perfect balance for exceptional wines.